

JOSÉ'S WAY TASTING

Let us take you on a culinary journey with one of our exceptional tasting menus.

Cotton Candy Foie Gras

Crispy amaranth

Ferran Adrià Olives, Modern & Traditional

Liquid green olive spheres, gordal olives with piquillo and anchovy

Bagels & Lox Cone*

Dill cream cheese, salmon roe

Smoke & Ice Oysters*

Applewood-smoked oysters, apple mignonette

The Classic Tartare*

Beef sirloin, Savora mustard, egg yolk, HP sauce, anchovy, Parker House rolls

Chef's Selection of Cured Meats

"Beefsteak" Tomato Tartare

Tomato, balsamic vinegar, olive oil, cucumber, black olive, gem lettuce

For the table, choice of

Rosewood Texas Ribeye Wagyu/Black Angus

Spanish-style bone-in rib eye, oak-wood fired

\$195/person

Chateaubriand, Tenderloin, Holstein

(Brandt Beef, CA) Perigord sauce, pommes soufflé

\$150/person

Buttered Potato Purée

Butter, butter, more butter, some potatoes

Setas al Ajillo

Button mushrooms, garlic, nasturtium

Grilled Asparagus

Romesco sauce

Desserts

Cream puffs, assorted, tarts, little cookies

COMPLIMENT YOUR MENU WITH AN ADDITIONAL COURSE

Kobe Eye of the Rib 65/oz

"Vaca Vieja" Mindful Meats Ribeye 45/6oz

**Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.*

^Based on market availability.

THE ULTIMATE TASTING

Let us take you on a culinary journey with one of our exceptional tasting menus.

275/person

Caviar Cone*

Crème fraîche, Carelian caviar, chive

Cotton Candy Foie Gras

Crispy amaranth

Ferran Adrià Olives, Modern & Traditional

Liquid green olive spheres, gordal olives with piquillo and anchovy

Shrimp Cocktail

Cocktail sauce, avocado, radish, jicama

“Not your everyday Caprese Salad”

Liquid mozzarella, pesto, campari tomato

Bison, Buffalo-Style*

Compressed celery, blue cheese, buffalo wing sauce

Jamon Iberico de Bellota

Cinco Jotas, Andaluca, Spain

Kobe Airbread

Kobe beef, onion jam, Parmesan espuma

“Beefsteak” Tomato Tartare

Tomato, black olive, romaine leaves

The Classic Tartare

Beef sirloin, Savora mustard, egg yolk, HP sauce, anchovy

Japanese Wagyu Beef

Prepared tableside on an ishiyaki stone

Washyugyu Striploin

Lindsay Ranch, OR

Grilled Asparagus

Romesco sauce

Seasonal Mushrooms

Jasper-roasted onion purée

Buttered Potato Purée

Butter, butter, more butter, some potatoes

Desserts

Cream puffs, cookies, assorted tarts

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BAZAAR MEAT®

BY JOSÉ ANDRÉS

"I will eat whatever makes me feel like a lion!" - José Andrés.

Bazaar Meat by José Andrés is a wild and wonderful celebration of the carnivorous, in all its forms. From the raw bar to the fire pit, we combine exceptional ingredients and impeccable technique to bring out the best in each cut. ¡Buen provecho!

LITTLE SNACKS

Albondigas 15

Spanish meatball, saffron tomato sauce, fried parsley

Cotton Candy Foie Gras 10 each

Crispy amaranth

Ferran Adrià Olives, Modern

& Traditional 16

Liquid green olive, gordal olives stuffed with piquillo pepper and anchovy

José's Asian Taco* 16

Jamón ibérico de bellota, toasted nori, flying fish roe

Super-Giant Pork-Skin Chicharrón 14

Greek yogurt, za'atar spices

Croquetas de Pollo 15

Chicken-bechamel fritters

Gazpacho Shots 5 each

Tomato, cucumber, green bell peppers

Patatas Bravas 14

Fried potatoes, spicy tomato sauce, alioli

Sloppy Joe (2 per order) 13

Beef Bolognese, steamed bun

Kobe Airbread 12 each

Kobe beef, onion jam Parmesan espuma

Sobrasada Toast 13

Drunken goat cheese, honey, chives

FROM THE RAW BAR

Bagels & Lox Cone* 7 each

Dill cream cheese, salmon roe

Caviar Cone* 20 each

Crème fraîche, Caviar kaluga caviar

Shrimp Cocktail 32

Cocktail sauce, avocado

CRUDO, SASHIMI...

SASHIMI, CRUDO...

SAME THING* 32

Spanish tuna, Ora king salmon with wasabi, pickled ginger, soy

FRESH OYSTERS ON THE HALF SHELL*

Ask your server for the Chef's daily selection.

Fresh Oysters* 24/48

Half dozen or dozen with fruit vinegar, cocktail sauce, lemon, black pepper

Smoke & Ice Fresh Oysters* 24 Half

dozen applewood-smoked oysters, apple mignonette

BUILD YOUR OWN CAVIAR CONE* 115

Sasanian Royal Osetra* 28 grams

(Farmed, Europe)

Served with crème fraîche, brick dough cones, chives

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FROM THE MEAT BAR

TARTARES

Tartare first appeared in Escoffier's culinary guide in 1921, as a variant of "Beefsteak à l'Americaine" named for the tartar sauce with which it was served.

The Classic* 32

Beef sirloin, Savora mustard, egg yolk, hp sauce, anchovy, Parker House rolls

Salmon* 24

Salmon roe, capers, yuzu, soy sauce, avocado, wasabi, seaweed crackers

"Beefsteak" Tomato 26

Tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves

CARPACCIOS

First popularized at Harry's Bar in Venice around 1950, this dish is named after Venetian artist Vittore Carpaccio because of the red and white hues in his paintings.

Vittore 1950* 24

Tenderloin of beef, black pepper, Parmesan cheese, capers, croutons, sherry dressing

Bison Buffalo Style* 26

Make your own taco, pickled celery, Valdeón bleu cheese, Buffalo wing sauce

EMBUTIDOS

Jamón Ibérico de Bellota

Hand-cut from the famous acorn-fed, black-footed Spanish pig.

Capa Negra, Jabugo, Huelva, Spain 2oz/70 1oz/35

Cinco Jotas, Jabugo, Andalucía, Spain 2oz/80 1oz/40

Cinco Jotas
FAMOUS 1876

Embutidos 30/3 oz 60/6 oz

Chef's selection of Spanish and domestic cured meats

Add Pà Amb Tomàquet, Catalan-style toasted pan de cristal, fresh tomato 15

SOUPS & SALADS

Gazpacho Estilo Algeciras 9

Tomato, cucumber, green bell peppers

The Lhardy's Madrid Beef*

Consommé 12

Beef consommé, Sherry wine, quail egg, caviar

Lucía's Salad* 16

Endive Caesar salad, Parmesan, anchovy, air croutons

Greens Salad 15

Gem lettuce, tomato, onion, sherry dressing

A Simple Tomato Salad 15

You say tomato, José says tomate

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FROM THE FIRE PIT

"C'mon, guys...this is why you are here!" - José Andrés.

The 'heart and soul' of Bazaar Meat! Our young animals are nested in a Spanish *cazuela* and roasted in a wood-fired oven, this traditional method achieves a crispy skin and juicy interior. Served with *ensalada mixta*, lettuce, onions, tomatoes.

SUCKLING PIG (Fermin, Salamanca, Spain) 180/quarter

WHOLE SUCKLING PIG (9-11lb) available with 24 hours notice, 620

OUR BIG GUYS, COOKED JOSE'S WAY 46 °C

BEEF RIB STEAK CHULETÓN

bone-in ribeye, oak-wood fired

"Vaca Vieja" 8-10 Year-Old Holstein (Mindful Meats, CA) 65/lb.

Wagyu/Black Angus (Rosewood, TX) 85/lb.

Washugyu/Angus (Lindsay Ranch, OR) 98/lb.

First Light Grass Fed (New Zealand) 80/lb.

"VACA VIEJA" RIB EYE TASTING PORTION 45/6 oz.

In the European tradition, a more mature animal with more pronounced flavor, hand-selected eight-year-old working cows from Petaluma, CA

NOT SO BIG GUYS

Chateaubriand, Tenderloin, Holstein 85/16oz.

(Brandt Beef, CA) Perigord sauce, pommes soufflé

Bone-In Strip Loin, Washugyu/Angus 140/20oz.

(Lindsay Ranch, OR) Miso-mustard sauce

Bone-In Strip Loin, Charolais/Angus blend 95/20oz.

(Double-R Ranch, Loomis, WA) Miso-mustard sauce

Flat-Iron Steak, Angus/Hereford 45/8oz.

(Piedmontese, NE) Valdeón blue cheese sauce

Secreto Iberico Pork* 50/10oz.

Roasted fruit

Skirt Steak, American Wagyu/Black Angus 42/8oz.

(Rosewood, TX) Rosemary-mustard sauce

Merino Lamb Rack 60/16oz.

(New Zealand) Oakwood fired, Aji Amarillo

Butifarra Catalan-Style Pork Sausage 38/16oz.

Grilled pan de cristal, fresh tomato, boney alioli

Roasted Half Jidori Chicken 28/1.5lb.

Potato purée, garlic, thyme

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TASTING THROUGH JAPAN

Selected cuts of traditional Wagyu and Kobe beef, prepared tableside on an ishiyaki stone.

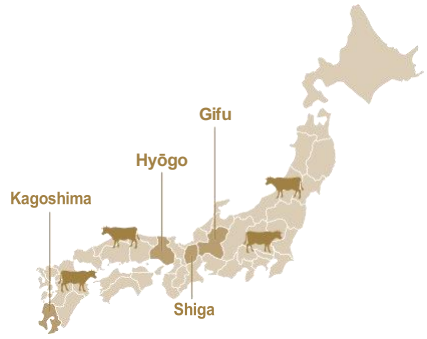
Kobe Eye of the Rib 65/oz
(Hyōgo Prefecture, Japan)

Ohmi Wagyu Striploin 50/oz
(Shiga Prefecture, Japan)

Satsuma Wagyu Eye of the Rib 45/oz
(Kagoshima Prefecture, Japan)

Hida Wagyu Shortrib 40/oz
(Gifu Prefecture, Japan)

Satsuma Wagyu Tenderloin 35/oz
(Kagoshima Prefecture, Japan)



KOBE BEEF ASSOCIATION MEMBER

MEATS FROM THE SEA

Rossejat Paella-style Pasta *Gulf shrimp, alioli* 26

Grilled Pulpo a la Gallega *Galician-style octopus, potato, pimentón* 24

VEGETABLES & POTATOES

Grilled Asparagus *Romesco sauce* 15

Piquillo Peppers *“Julian de Tolosa” Confit piquillo peppers* 15

Roasted Leeks *Leek-ash dressing* 15

Setas al Ajillo *Button mushrooms, garlic* 15

Brussels Sprouts Petals *Apricots, grapes, lemon air, lemon purée* 16

Rainbow Carrots *Greek yogurt, smoked pepper, sherry dressing* 15

Buttered Potato Purée *Butter, butter, more butter, some potatoes* 19

Straw Potatoes *Traditional potatoes that will remind you of your childhood, with malt vinegar* 13

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